

Full  
Text

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TI Food preservation - using bacteriolytic andoxy-reducing enzymes

DC D13; D16

PA (EISA-C) EISAI CO LTD

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Oxy-reduction enzymes e.g. glycolate oxidase, lactate oxidase, glucose oxidase, hexose oxidase, galactose oxidase, aldehyde oxidase, xanthin oxidase, pyruvate oxidase, oxalate oxidase, L-amino acid oxidase, amine oxidase etc. and/or bacteriolytic enzymes e.g. lysozyme, enzyme produced by *Bacillus subtilis*, enzyme produced by *Streptomyces griseovilens*, enzyme produced by *Brevibacterium lyticum* are added to food in concn. 5-500 ppm. Storage time of foods e.g. cheese, butter, fish paste, fruit juice etc. is increased, esp. is both types of enzyme are used.

MC CPI: D03-H02